Robin Hood

Mix Magic

Exciting new ways to use Robin Hood Mixes
by

Rita Martin

Robin Hood

Angel Food Cake mix

CONTAINS THE WHITES OF 13 EGGS—JUST ADD WATER, MIX AND BAKE

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ROBIN HOOD MIX MAGIC

TAKE a package of wonderful, easy-to-use ROBIN HOOD Cake, Pie Crust or Biscuit Mix! Yes. That's your first step in creating luscious layer cakes, exciting party desserts, amazing cookies and satisfying puddings.

In the following pages you will find directions for ROBIN HOOD Cake Mix variations which we particularly like in the ROBIN HOOD Test Kitchens—"Cherry-Coconut Cake", "Angel Bavarian Cream Cake", "Jelly Crisps", "Chocolate Brownie Pudding" and many more. Once you have tried these, let your imagination take over! Add your family's favourite flavouring; try a combination of flavours; vary the filling and the frosting. ROBIN HOOD Cake Mix is *good* just as it is, but try variations. You will be amazed at the limitless number of ways it can be served. And with so little effort! You save *so much* time in preparing the actual cake that you can afford time to give it the extra little touches that call forth the "oh's" and "ah's" from family and friends. Remember, too, there are fewer dishes to wash. You can pop your cake in the oven and have the kitchen tidy in a jiffy!

ROBIN HOOD Easy-Bisk is another key to happier, brighter bake days. If "What shall I have for supper?" is a constant question with you, try "Sausage Rolls" (page 15) or "Individual Tuna Rolls" (page 17). This versatile biscuit mix will give "body" to *any* light meal. You will be delighted with tender, flaky biscuits, light, fluffy dumplings, pancakes, waffles, short-cake, fruit cobbler and meat pie topping—all made from ROBIN HOOD Easy-Bisk.

Try your next pie with ROBIN HOOD Flaky Pie Crust Mix. The ingredients are all measured out for you—just the right amount in one bag for a double-crust pie. And there are two bags in a package! But don't stop at pies. Try "Lemon Party Tarts" (page 18) and "Cocoanut Tarts" (page 17), and soon you will be adapting your own favourite pastry treats to ROBIN HOOD Flaky Pie Crust Mix.

ROBIN HOOD mixes are friends indeed to busy mothers, working wives and career girls alike. You can use them for so *many* delicious treats—cookies or plain cake for the kiddies. Hearty puddings and pastry desserts to keep the hungriest husband content. Special company fare to climax an evening with friends. So take that first important step—Take a ROBIN HOOD Mix.

Rita Martin

Price 25c.

CAKES

Angel Bavarian Cream Cake

Prepare and bake ROBIN HOOD ANGEL FOOD CAKE MIX according to directions on package. When cold, frost generously with Bavarian Cream and chill until set.

Bavarian Cream

1 envelope plain unflavoured gelatin (1 tablespoon)
¼ cup cold water
2 eggs, separated
⅛ teaspoon salt
⅓ cup granulated sugar
1 cup milk
1 cup heavy cream, whipped
½ teaspoon vanilla

Soak gelatin in cold water for 5 minutes. Scald milk in top of double boiler. Stir together lightly with a fork the egg yolks, salt and sugar. Gradually add part of the scalded milk to the egg mixture, stirring constantly. Return to double boiler. Cook over hot, not boiling, water until mixture coats a metal spoon, stirring constantly. Remove immediately from heat. Add soaked gelatin and stir until dissolved. Cover and chill until it begins to thicken. Fold in stiffly beaten egg whites, whipped cream, vanilla and 1½ cups chopped canned fruit or sweetened fresh fruit.

Strawberry Angel Layer Cake

Prepare and bake ROBIN HOOD ANGEL FOOD CAKE according to directions on package.

Slice horizontally into three layers. Spread Strawberry Filling between layers. Cover top and sides with 1½ cups heavy cream, whipped. Decorate with whole unhulled strawberries.

Strawberry Filling

2 cups (1 pint) strawberries
2 tablespoons sugar
1 teaspoon gelatine
1 tablespoon water
1 cup whipping cream
¼ cup sugar
1 teaspoon vanilla

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Mash strawberries with sugar. Add gelatine soaked in the 1 tablespoon of water and dissolved over hot water. Chill until partially set. Fold in one cup of cream, whipped.

Cherry Jelly Mold

Bake a ROBIN HOOD ANGEL CAKE MIX according to directions on package.

Set *1 package Cherry-flavoured gelatine* according to directions on package using only *1¾ cups of water*. Chill until nearly firm. Fold in *1 can drained fruit cocktail*. Chill again until nearly firm.

Rinse a deep, 6-inch mold in cold water and line with slices of Angel Food. Pour a layer of fruit jelly into mold. Add another layer of Angel Food, then another layer of fruit jelly mixture. Top with Angel Food. Chill until set. Unmold by holding mold in very hot water for one or two seconds. Decorate with whipped cream.

Angel Food Sundae

Place a scoop of ice cream on a wedge of ROBIN HOOD ANGEL FOOD CAKE Serve with hot Butterscotch or Chocolate Sauce (page 27). Soft ice cream may be spread between two pieces of cake before topping with sauce, if desired.

Angel Food Baked Alaska

Use ROBIN HOOD ANGEL FOOD CAKE MIX baked in a loaf or square pan as the base for Baked Alaska (page 5).

Angel Food Strawberry "Shortcake"

Use slices of ROBIN HOOD ANGEL FOOD CAKE MIX baked in 8″ x 5″ x 3″ loaf pans for individual shortcakes. For a large one, use two 8″ x 8″ x 2″ layers of Angel Food Cake. Spread sweetened strawberries between layers. Top with whipped cream and more sweetened strawberries.

Rainbow Special

Mix two packages ROBIN HOOD WHITE CAKE MIX according to package directions. Divide batter quickly into three parts. Tint one part a delicate pink with food colouring, the second pale green, and leave the third uncoloured. Pour each portion into prepared 9-inch layer cake pans. Bake in a moderate oven, 375°F., 30 to 35 minutes. (If 8-inch pans are used, make cup cakes with ¼ of the batter.)

Put layers together with Chocolate Filling (page 23) and cover with Seven Minute Frosting (page 21). Sprinkle shredded cocoanut generously over top.

Strawberries 'n Cream Cake

Wash and hull *1 quart strawberries*. Slice, leaving some whole for decorating. Add *½ cup sugar*. Keep in cool place until serving time. (Frozen strawberries need not be sweetened).

Prepare and bake 1 package ROBIN HOOD WHITE CAKE MIX according to package directions. When ready to serve, spread sweetened strawberries between layers, and top with more fruit and *½ pint sweetened whipped cream*. Decorate with whole strawberries.

NOTE: Other fruit may be used such as fresh or canned peaches, apricots, cherries, etc.

Marble Cake

Lightly grease and either dust with flour or line with waxed paper, a 9″ x 13″ x 2″ pan. (Two 8-inch square pans may be used or a 10″ x 10″ x 3″ pan.)

Prepare in separate bowls, 1 package of ROBIN HOOD WHITE CAKE MIX and 1 package of ROBIN HOOD CHOCOLATE CAKE MIX, according to directions on package. Add a *few drops of red food colouring* and *½ teaspoon peppermint extract* to the white batter. Pour batters alternately into prepared pan. Draw a knife, or the sharp edge of a rubber spatula from side to side of pan three times to produce a marbled effect. Bake in a moderate oven, 350°F.,

about 55 minutes for a 10-inch cake or rectangular cake, or about 35 minutes for two 8-inch squares.

Frost with Pink Peppermint Frosting. (Use twice the recipe for Butter Frosting on page 19, substituting Peppermint Extract for vanilla and adding 2 or 3 drops of red food colouring.) Sprinkle shavings of semi-sweet chocolate over the top.

Baked Alaska

Early in day make ROBIN HOOD WHITE CAKE MIX according to package directions.

Before serving first course of dinner make meringue by beating *4 egg whites* until frothy. (Egg whites must be completely free of yolk and utensils free of grease.) Start adding ½ *cup fine granulated sugar* very gradually, about ½ teaspoon at a time, while continuing to beat. After ⅓ of the sugar has been added in this manner, it may be added more quickly. Beat until stiff, shiny peaks are formed. (If electric mixer is used, beat at medium speed.) Keep cool until used. Cut a piece of cake 1 inch longer and wider than a brick of ice cream. Place on wooden board. Preheat oven to 450°F.

At serving time place *1 brick ice cream* on centre of cake. Spread with meringue, sealing carefully to sides of cake and making sure all ice cream is well covered. Bake in very hot oven, (450°F.) until light brown, about 5 minutes. Transfer to serving platter and serve immediately.

Cherry-Cocoanut Cake

Prepare 1 package ROBIN HOOD WHITE CAKE MIX according to directions on package substituting *2 egg yolks* for one whole egg and ⅓ *cup maraschino cherry juice* for ⅓ cup of water. Stir in ¼ *cup finely chopped maraschino cherries* and ¼ *cup cocoanut* just before turning into pans. Bake at 375°F. for 30 minutes using two 8-inch layer pans, prepared as suggested on package.

Frost with Seven Minute Frosting (page 21) to which ¼ *cup chopped cherries* has been added. Sprinkle top with ½ *cup cocoanut.*

Sugar 'n Spice Cake

Empty 1 package ROBIN HOOD WHITE CAKE MIX into bowl. Add *1 teaspoon cinnamon*, ½ *teaspoon allspice*, ½ *teaspoon cloves*. Continue to prepare and bake batter according to package directions.

Prepare topping by combining *1 tablespoon grated orange rind*, *2 tablespoons orange juice*, ½ *cup brown sugar*, *1 teaspoon cinnamon*. Spread over surface of cake as soon as it is removed from the oven. Place on rack just under the broiler (or in a hot oven) for about 5 minutes, or until topping bubbles. This forms a sweet, crunchy crust on the top of the cake. (If preferred, a butter frosting may be used instead of the topping.)

Cocoanut Cake - Broiled Icing

Prepare and bake 1 package ROBIN HOOD WHITE CAKE MIX according to package directions. Stir in ½ *cup cocoanut* just before pouring batter into pan.

Combine *4 tablespoons melted butter*, ¾ *cup brown sugar*, *3 tablespoons top milk or evaporated milk* and *1 cup cocoanut*. Spread over surface of hot baked cake and place on rack just under broiler (or in hot oven) until cocoanut is lightly browned.

Peanut Cream Coffee Cake

Prepare and bake 1 package ROBIN HOOD WHITE CAKE MIX according to package directions, substituting lukewarm, strong coffee for water.

Frost with Peanut Cream (use Butter Frosting recipe, page 19, substituting 2 tablespoons smooth peanut butter for butter in recipe). Top with chopped peanuts.

Golden Glow Cake

Prepare and bake 1 package ROBIN HOOD WHITE CAKE MIX according to package directions. Spread Lemon Filling (page 24, or packaged filling) over top of 8-inch square cake, or between 8-inch layers. Cover with sweetened flavoured whipped cream and cut in squares or wedges to serve.

Orange Cake

Prepare and bake 1 package ROBIN HOOD WHITE CAKE MIX according to package directions, using juice of one orange as part of the liquid and adding grated rind of one orange. Use lemon extract instead of vanilla. Frost with Orange Butter Frosting (page 19) and decorate with orange sections.

Date-Delight Layer Cake

Prepare and bake 1 package ROBIN HOOD WHITE CAKE MIX according to package directions using two 8-inch layer pans. When cool, put together with Date Filling (page 24) and frost with Chocolate Frosting (page 22).

Chocolate Fleck Cake

Prepare and bake 1 package ROBIN HOOD WHITE CAKE MIX according to package directions using ½ *teaspoon peppermint flavouring* instead of vanilla. Fold in ½ *cup grated semi-sweet chocolate* just before turning into pan. Frost with Foamy Mint Frosting (page 21).

Banana Cake

Prepare 1 package ROBIN HOOD WHITE CAKE MIX according to package directions, using for liquid, *one large ripe mashed banana* with warm water added to make ¾ cup. Use ½ *teaspoon lemon or banana flavouring* instead of vanilla. (1 teaspoon cinnamon, ½ teaspoon allspice and ½ teaspoon cloves may be added if desired). Bake layers 25 minutes and 8-inch square cake 40 minutes. Frost with Butter Frosting (page 19) and decorate with slices of banana prepared as follows: run the tines of a fork down a peeled banana on all sides. Slice, and coat each slice thoroughly with lemon or grapefruit juice to prevent browning.

Mocha Cake

Prepare and bake 1 package ROBIN HOOD CHOCOLATE CAKE MIX according to package directions, substituting ¾ *cup lukewarm, strong coffee* for water. Frost with Mocha Butter Frosting (page 19) and top with chopped walnuts.

Chocolate Nut Cake ★ Fudge Frosting

Prepare and bake 1 package ROBIN HOOD CHOCOLATE CAKE MIX according to package directions. Stir ¾ *cup finely chopped walnuts* into batter just before pouring into pan. Frost with Chocolate Fudge Frosting (page 22).

Chocolate Meringue Fruit Special

Prepare and bake 1 package ROBIN HOOD CHOCOLATE CAKE MIX according to directions on package. When cool, scoop out a 4″ x 4″ x 1″-deep section from centre of 8-inch square cake. Cover with meringue, (see recipe for Baked Alaska, page 5) and brown in hot oven, 425°F., about 6 minutes. At serving time fill hollow with drained fruit salad, fresh or canned.

Campfire Gingerbread

Prepare and bake 1 package ROBIN HOOD GINGERBREAD MIX according to package directions. Space *16 marshmallow halves* evenly over top of hot baked cake. Return to oven or place on rack just under broiler until marshmallows begin to melt and brown lightly. To serve, cut between melted marshmallows.

Coffee Gingerbread

Prepare and bake 1 package ROBIN HOOD GINGERBREAD MIX according to package directions, substituting strong coffee for water. Frost with Coffee Frosting. (Use Butter Frosting recipe, page 19, substituting strong coffee for milk.)

"BAKED ALASKA . . . perfect company fare, but easy enough for a family dessert!"
Recipe on page 5.

COOKIES AND SMALL CAKES

Pineapple Meringue Squares

Combine 1 package ROBIN HOOD WHITE CAKE MIX, *2 egg yolks, 3 tablespoons melted butter and ¾ teaspoon lemon extract.* This will be a crumbly mixture which may be kneaded gently to form a smooth dough. Press into a well-greased pan (8″ or 9″ square) using fingers.

Beat *2 egg whites* until stiff. Add *½ cup brown sugar* gradually, continuing to beat. Fold in *½ cup drained, crushed pineapple* and *½ cup shredded cocoanut.* Spread meringue over cake batter and sprinkle with *¼ cup chopped nuts.* Bake 35 minutes in 350°F. (moderate) oven. Cool and cut into squares.

Jelly Crisps

Combine 1 package ROBIN HOOD WHITE CAKE MIX, *1 well-beaten egg, 4 tablespoons melted butter* and *1 teaspoon vanilla* to form a stiff dough. Form dough into tiny balls and roll in *chopped walnuts.* Press a hollow in the centre of each ball and fill with *red currant jelly.* Chill thoroughly.

Bake 12 to 15 minutes in 350°F. (moderate) oven on ungreased baking sheet. Remove from pan and cool on a rack.

Ginger Snaps

Add *¼ cup milk* and *¼ cup corn oil* to 1 package ROBIN HOOD GINGERBREAD MIX and combine well. Form into cylinders by rolling back and forth in waxed paper. Chill until firm. Cut in thin slices and arrange on greased baking sheet. Bake 12 to 15 minutes.

NOTE: This dough may be rolled out on a bakeboard and cut with round 2″ cookie cutter for a thin, crisp cookie.

Ginger Strips

Combine 1 package ROBIN HOOD GINGERBREAD MIX, *½ cup lukewarm water, 1 egg.* Stir in *¾ cup chopped seedless raisins* and *½ cup chopped walnuts.* Pat mixture into greased, 9″ x 13″ pan. Bake 25 minutes. Cool.

Cream *2 tablespoons soft butter*. Add ¾ *cup sifted icing sugar* gradually, creaming thoroughly. Add *1 teaspoon grated orange rind* and *2 to 3 tablespoons orange juice* and blend. Add ¾ *cup more icing sugar* and mix until a good spreading consistency. Spread over gingerbread and cut into strips 1″ x 3″.

Cookie Tricks with Cake Mix

Combine 1 package ROBIN HOOD CAKE MIX (White, Chocolate or Gingerbread), *1 beaten egg*, ¼ *cup melted butter* and *1 teaspoon flavouring* and mix until smooth.

Drop Cookies. Drop from a teaspoon onto a greased baking sheet. Top with half a nutmeat or cherry. A half cup of chopped nuts, dates, cherries, raisins or chocolate chips may be added to dough. For oat cookies add ¼ cup QUICK ROBIN HOOD OATS and ¼ cup cocoanut. Small spoonfuls of the dough may be rolled into small balls and then rolled in chopped nuts or 6 tablespoons of sugar mixed with 1 tablespoon cinnamon and ½ teaspoon cloves. Bake at 350°F. for 12 to 15 minutes. Remove from pan and cool on rack.

Refrigerator Cookies. Add ½ cup finely chopped nuts or fruit. Form into cylinders by rolling back and forth in waxed paper. Chill until firm enough to slice. (If dough is too soft to roll in waxed paper, chill in bowl for ½ to 1 hour first.) Cut in ⅛″ slices, or thinner for a crisper cookie, and place on greased baking sheets. Bake at 375°F. for 9 to 10 minutes. Loosen from pan immediately and allow to cool slightly before removing to wire rack.

Cup Cakes

Prepare ROBIN HOOD CAKE MIX according to package directions. Fill paper baking cups ⅔ full. Bake about 20 minutes. Cool.

For filled cupcakes remove from paper cups and cut off the tops, hollowing the centres a little. Fill with any desired filling from pages 23 and 24. (Packaged) pudding powders may be used. Use ¼ cup less water than package directions call for.)

For frosted cup cakes remove from paper cups. Tint Butter Frosting (page 19) or Seven Minute Frosting (page 21) with food colouring. Frost top and sides and decorate with nuts, cocoanut or cherries.

PUDDINGS

Pineapple Upside-Down Cake

Grease an 8-inch square cake pan and dot with small pieces of butter. Sprinkle with ½ *cup brown sugar;* arrange *6 pineapple slices* or other fruit on top of butter and sugar and decorate with *6 or 8 maraschino cherries.*

Mix 1 package ROBIN HOOD WHITE CAKE MIX according to package directions. Pour batter into prepared cake pan. Bake at 350°F. (moderate) about 45 minutes. Turn out on serving platter immediately. Serve warm, with whipped or pouring cream.

Banana Shortcake with Custard Sauce

Prepare and bake 1 package ROBIN HOOD GINGERBREAD MIX according to package directions. Cool, split, and fill with sliced bananas. Top with Custard Sauce and serve warm.

Chocolate Snowballs

Crumble baked ROBIN HOOD CHOCOLATE CAKE MIX. Roll scoopfuls of ice cream in the chocolate crumbs until well coated. Set on serving plates and pour Chocolate Sauce (page 27) on top.

Chocolate Brownie Pudding

Prepare ROBIN HOOD CHOCOLATE CAKE MIX according to package directions. Pour ⅔ of batter into well-greased 8-inch baking casserole. (Use remainder of batter for cup cakes; bake 20 minutes at 375°F.) Sprinkle ½ *cup chopped nuts* and *1 cup brown sugar* over the batter. Pour *1 cup boiling water* carefully over the top.

Bake in a moderate oven, 350°F. about 30 minutes. Serve warm, with whipped or pouring cream.

"ROBIN HOOD WHITE CAKE MIX . . . the fastest selling in Canada!"

Robin Hood

White Cake mix

Cherry Roll

Measure *2 cups* EASY-BISK into a bowl and ⅔ *cup milk* to make a soft dough. Roll dough lengthwise to form a rectangle about 7″ x 10″. Spread with *2 tablespoons soft butter* and *4 tablespoons brown sugar* and cover with *1 cup drained, pitted, red cherries*. Roll up jelly-roll fashion and press firmly together to seal. Set roll in large, greased loaf pan and slash diagonally about ⅔ of the way through the roll every inch along the top surface.

Combine *1 cup corn syrup*, ¼ *cup water and 2 tablespoons melted butter* and pour over roll. Bake in 425°F. (hot) oven 20 to 25 minutes, basting occasionally with the syrup mixture. Serve warm.

Peach Dumplings

Combine *2 cups* EASY-BISK and ⅔ *cup milk* to make a soft dough. Roll dough into a rectangle, ⅛ inch thick, and cut in 6 squares. Place on *peach half* in the centre of each square and fill hollow with *1 teaspoon brown sugar* and ½ *teaspoon butter*. Bring corners of dough together at the top of each peach; moisten edges with water or milk and pinch firmly to hold peach in place.

Place on baking sheet and bake for 20 to 25 minutes in a 400°F. (hot) oven. Serve with Fruit Sauce made from Peach Juice (page 25).

Gingerbread Porcupine Ring

Grease an 8-inch ring mold. Mix *two tablespoons melted butter* or shortening with ½ *cup molasses*, and pour into mold. Sprinkle with *1 cup shredded cocoanut*.

Mix 1 package ROBIN HOOD GINGERBREAD MIX according to package directions. Pour into prepared mold. (Make 4 cupcakes out of excess batter, and bake at 375°F.) Bake gingerbread ring at 350°F. for 35 minutes. Run knife around edge of pan and centre tube and invert cake on rack over waxed paper, while still hot. (At serving time fill centre with scoops of *vanilla ice cream*.)

TEA AND LUNCHEON SPECIALTIES

Raisin Scones

Combine *2 cups* EASY-BISK, *2 tablespoons sugar* and ½ *cup raisins.* Beat *2 eggs;* reserve about 2 tablespoons and add the remainder to the milk. Stir liquids quickly into the dry mixture to form a soft dough. Turn dough out on a lightly floured board and knead gently for a few seconds. Divide in two equal portions.

Roll each piece into a circle, ½-inch thick. Place circles on ungreased baking sheet and cut in quarters, but do not separate the pieces. Brush with remainder of beaten egg and sprinkle with sugar. Bake about 15 minutes in 450°F. (hot) oven. Serve warm.

Orange Date Bread

Measure *2 cups* EASY-BISK into a bowl and add *1 cup chopped dates.* Combine *1 well-beaten egg,* ½ *cup milk* and ½ *cup orange marmalade;* Stir into above mixture. Do not beat—mix only until all dry ingredients have been moistened. Batter will not be smooth. Pour batter into well-greased loaf pan (8″ x 5″ x 3″) and bake in moderate oven, 350°F., about 45 minutes. Turn out on a rack to cool.

Easy-Bisk Sausage Rolls

Parboil *1 pound sausages,* using a small amount of water in a tightly covered frying pan. Drain and continue cooking until lightly browned.

Prepare biscuit dough according to package directions. Roll out lengthwise to a quarter inch thickness. Divide in six 4-inch squares.

Place two sausages with butter and a little prepared mustard or chopped pickle on one side of each square. Fold over, seal edges and set on greased baking sheet. If frankfurters are used, simmer them in boiling water for five minutes, then place one frankfurter with mustard on each square of biscuit dough and bake.

Bake in hot oven, 425°F. for 15 minutes.

Robin Hood

Chocolate Cake mix

Individual Tuna Rolls

Combine *1 cup flaked fish*, ¼ *cup cream of mushroom soup*, *2 teaspoons chopped green onion or chives*, ¼ *cup chopped sweet pickle and* ½ *cup finely chopped celery*. (Chicken may be used and ¼ teaspoon salt, ⅛ teaspoon pepper and ⅛ teaspoon poultry spice added.)

Prepare biscuit dough according to EASY-BISK package directions. Roll out to ¼-inch thickness and to about an 8-inch square. With sharp knife cut into 4 squares. Place mound of filling on each square. Bring up two opposite sides of biscuit dough and pinch together, sealing in filling. Place side by side in greased oblong casserole, or on cookie sheet. Brush between rolls with melted butter if placed close together. Bake at 425°F. for 20 to 25 minutes, or until golden brown.

Heat remaining mushroom soup for use as sauce.

Cocoanut Tarts

Mix and roll ½ package (1 bag) ROBIN HOOD FLAKY PIE CRUST MIX according to package directions, and line 1 dozen medium tart tins.

Cream ¼ *cup butter* with ½ *cup sugar* and *1 teaspoon cornstarch*. Add *2 eggs* and beat well. Add the *juice of one lemon* and *1½ cups of cocoanut* and blend well. Fill lined tins with cocoanut mixture and bake at 425°F. 20 to 25 minutes.

Butter Nut Tarts

Mix and roll ½ package (1 bag) ROBIN HOOD FLAKY PIE CRUST MIX according to package directions, and line 1 dozen medium tart tins.

Combine *1 cup brown sugar*, ¼ *cup melted butter*, *1 egg*, well beaten, *1 teaspoon vanilla*, *1 tablespoon vinegar* and ½ *cup finely chopped nuts;* Fill lined tins ⅔ full with this mixture.

Bake in hot oven, 400°F., 20 minutes.

"ROBIN HOOD CHOCOLATE CAKE MIX . . . another first with homemakers!"

Apple Pie

Peel, quarter, core and slice *6 apples*. Mix with *1 teaspoon cinnamon* and ½ *to* ¾ *cup sugar* (depending on tartness of apples).

Mix and roll ½ *package* (1 bag) ROBIN HOOD FLAKY PIE CRUST MIX according to package directions. Line 8-inch pie plate with half of pastry. Fill with apple mixture. Dot with *1 tablespoon butter*. Cover with top crust which has slits for escape of steam. Flute edges. Bake at 425°F. for 35 to 40 minutes.

Lemon Party Tarts

Mix and roll ½ package (1 bag) ROBIN HOOD FLAKY PIE CRUST MIX according to package directions. Cut into oblongs 2″ x 3″, and prick with a fork. Bake at 475°F. until delicately brown, about 8-10 minutes.

Prepare a packaged lemon pudding or pie filling using ¼ cup less liquid than called for. Cover half the pastry oblongs with cooled lemon filling. Top with remaining pastry oblongs which have been iced and sprinkled with chopped nuts.

Peach Pie

Mix and roll ½ package (1 bag) ROBIN HOOD FLAKY PIE CRUST MIX according to package directions. Line 8-inch pie plate.

Peel and slice *8 peaches*. Sprinkle with *1 tablespoon lemon juice*. Mix ⅓ *cup sugar* and 3 tablespoons ROBIN HOOD VITAMIN ENRICHED FLOUR. Combine with peaches. Fill pastry shell. Dot with *1 tablespoon butter*. Cover with top crust which has slits for escape of steam. Flute edges. Bake at 425°F. for 35 to 40 minutes.

FROSTINGS, FILLINGS AND SAUCES

Butter Frosting

¼ cup soft butter
2 cups sifted icing sugar
1 teaspoon vanilla or almond extract
3 tablespoons cream or top milk

Cream butter until fluffy. Add 1 cup sifted sugar gradually and cream thoroughly. Add flavouring and 1 tablespoon cream. Beat thoroughly. Add remaining sugar and cream alternately continuing to beat well.

YIELD:—Sufficient frosting for top and sides of an 8-inch square cake or for top and sides of a 9-inch square cake; for top and sides of an 8-inch round layer cake or for top and sides of a 9-inch round layer cake.

NOTES: 1. To frost top of an 8-inch square cake use ½ above recipe.
2. To fill and frost an 8-inch round layer cake use 1½ times above recipe.
3. To fill and frost a 9-inch round layer cake use double above recipe,

Chocolate Butter Frosting

Melt 1½ ounces (1½ squares) unsweetened chocolate over hot water and add after first cup of sugar has been added. Reduce vanilla to ½ teaspoon and increase cream to 4 tablespoons.

Mocha Butter Frosting

Sift 2 tablespoons cocoa with sugar. Use 3 tablespoons strong cold coffee instead of cream. Reduce vanilla to ½ teaspoon.

Orange Butter Frosting

Use 3 tablespoons orange juice instead of cream, and ½ teaspoon lemon extract and 2 teaspoons grated orange rind for flavouring.

Robin Hood
Flaky Pie Crust Mix

Robin Hood

Flaky Pie Crust Mix

Fluffy Chocolate Frosting

¼ cup soft butter
½ teaspoon vanilla
¼ cup sifted icing sugar
¼ cup cocoa
1 unbeaten egg white
1¾ cups sifted icing sugar
2 tablespoons boiling water

Using rotary beater or electric beater, beat butter until fluffy. Add vanilla and icing sugar and continue beating until creamy. Add cocoa and blend. Add unbeaten egg white and beat well. Gradually add the 1¾ cups icing sugar alternately with boiling water. Beat until fluffy.

YIELD:—Sufficient to cover top and sides of a 9-inch layer cake or 9-inch square cake.

Seven-Minute or Double-Boiler Frosting

2 egg whites
1½ cups granulated sugar
5 tablespoons water
1 tablespoon light corn syrup
OR
¼ teaspoon cream of tartar
1 teaspoon vanilla

Combine all ingredients except vanilla in top part of double boiler and beat with rotary beater to completely blend. Place over simmering water. Beat mixture constantly with rotary beater for about 7 minutes or until it is fluffy and will hold its shape.

Remove from hot water. Blend in flavouring. Beat 1 minute longer.

YIELD:—Sufficient filling and frosting for 9-inch layer cake (generously).

NOTE: To frost an 8-inch square cake or for top and sides of an 8-inch layer cake use half the above recipe.

Seafoam Seven-Minute Frosting

Substitute brown sugar, firmly packed, for granulated sugar.

Foamy Mint Frosting

Colour frosting a pale green with 2 or 3 drops of vegetable colouring. In place of vanilla add a few drops of oil of peppermint.

"APPLE PIE as quick as a wink with Robin Hood Flaky Pie Crust Mix."

Bittersweet Swirls

Spread frosting on cake forming into swirls on top of cake. Melt 1 ounce (1 square) unsweetened chocolate with ½ teaspoon butter. Using toothpick or narrow blade knife, outline swirls of frosting with the melted chocolate.

Cocoanut Frosting

Make as for Seven-Minute or Double-Boiler Frosting. Spread on cake forming swirls and peaks on top of cake. Immediately sprinkle with 1 to 1½ cups moist shredded cocoanut, or cocoanut toasted in moderate oven until golden brown.

Fruit Frosting

Make as for Seven-Minute or Double-Boiler Frosting. Just before spreading on cake—fold in ⅓ cup chopped nuts, ⅓ cup chopped raisins or dates and ⅓ cup chopped glace cherries.

Chocolate Fudge Frosting

2 squares unsweetened chocolate
3 tablespoons boiling water
1¼ cups icing sugar
1 egg
1 tablespoon butter
½ teaspoon vanilla

Melt chocolate over hot water and then add water and sugar. Add unbeaten egg, then butter. Beat with rotary beater over hot water for about 5 minutes. Remove from heat, add vanilla and beat until it starts to become thick. Allow to cool until frosting almost holds its shape. Spread on cake.

YIELD:—Sufficient frosting to cover top and sides of 8-inch square cake.

Butterscotch Fudge Frosting

1 cup brown sugar
⅓ cup milk
1 tablespoon butter
¾ cup sifted icing sugar
½ teaspoon vanilla

Mix brown sugar and milk in saucepan. Heat, stirring frequently, until sugar is dissolved. Allow mixture to boil two minutes. Add butter. Remove from heat and let syrup cool until lukewarm. Beat syrup until creamy (it should still be soft and spready). Gradually beat in the icing sugar. Add vanilla and continue beating until cold and of right consistency to spread.

YIELD:—Sufficient frosting for an 8-inch square cake.

NOTES: 1. If frosting is too soft, add more icing sugar.
2. If frosting has been boiled too long, fudge will become hard. Milk or cream may be added gradually to bring icing to the right consistency.

Cream Filling

1 cup milk
4 teaspoons cornstarch
⅓ teaspoon salt
¼ cup granulated sugar
2 egg yolks or 1 whole egg
1 teaspoon butter
½ teaspoon almond OR vanilla extract

Mix cornstarch, salt, and sugar and add gradually to cold milk in saucepan. Stir constantly over medium heat until mixture is thickened and bubbles for one minute. Beat egg yolks or whole egg slightly and add part of hot mixture. Blend and return to saucepan. Cook, stirring constantly, for 2 minutes. Remove from heat and blend in butter. Cool. (Cover top with waxed paper to prevent a skin from forming). Add vanilla.

YIELD:—Sufficient filling for 8 or 9-inch cake.

Chocolate Filling

Add one square unsweetened chocolate and use only one tablespoon cornstarch.

Date Filling

1 cup chopped dates
4 tablespoons brown sugar
½ cup water
1 tablespoon lemon juice

Combine and cook over low heat for 3 minutes or until consistency of jam, stirring occasionally. Remove from heat and allow to cool.

YIELD:—Sufficient filling for 8 or 9-inch cake.

NOTE: If desired, ¼ cup finely chopped nuts may be added when cool.

Lemon Filling

½ cup sugar
1 tablespoon cornstarch
⅛ teaspoon salt
⅓ cup cold water
3 tablespoons lemon juice
1 egg, slightly beaten
2 teaspoons butter
½ teaspoon grated lemon rind

Combine sugar, cornstarch and salt in saucepan. Beat egg slightly, add water and lemon juice. Add to dry ingredients. Cook, over low heat, stirring constantly, for 10 minutes or until thick and clear. Add butter and lemon rind. Beat until smooth and creamy. Cool.

YIELD:—Sufficient filling for 8 or 9-inch cake.

Custard Sauce

2 to 4 tablespoons granulated sugar
⅛ teaspoon salt
2 egg yolks
1 cup milk
½ teaspoon vanilla
OR almond extract

Scald milk in top part of double boiler over direct heat. In a small bowl, combine lightly with a fork the sugar, egg yolks and salt. Add some of the scalded milk to the egg yolk mixture, stirring constantly. Return to double boiler.

Cook and stir constantly over hot, not boiling, water until mixture coats a metal spoon. Set saucepan in cold water to cool. Beat with a rotary beater if it threatens to curdle.

YIELD:—1 cup sauce. Sufficient for 4 servings.

Fruit Syrup Sauce

1 cup fruit syrup (from canned fruit)
1 tablespoon cornstarch
1 tablespoon butter
1 tablespoon lemon juice

Blend cornstarch and cold syrup. Cook slowly over low heat for 5 minutes, stirring constantly. The sauce should be clear and thickened. Remove from heat and stir in butter and lemon juice. Serve hot over puddings made with canned fruit or other baked or steamed puddings.

YIELD:—Approximately 1¼ cups sauce. Sufficient for 4 servings.

Variations of Fruit Syrup Sauce.

a. Cherry syrup—omit lemon juice, add ½ teaspoon almond extract.
b. Berry syrup —add ¼ teaspoon cinnamon.
c. Peach syrup —add ¼ teaspoon nutmeg.

Lemon Sauce

½ cup granulated sugar
1½ tablespoons cornstarch
⅛ teaspoon salt
1 teaspoon grated lemon rind
1 cup warm water
1 tablespoon butter
2 tablespoons lemon juice.

Combine sugar, cornstarch, salt, and lemon rind in saucepan. Gradually add warm water, stirring constantly. Cook slowly over low heat for 5 minutes, stirring constantly. The sauce should be clear and slightly thickened. Remove from heat and stir in butter and lemon juice.

YIELD:—Approximately 1¼ cups sauce. Sufficient for 4 servings.

Orange Sauce

Make as for Lemon Sauce. Substitute 1 tablespoon grated orange rind for lemon rind. Decrease water to ¾ cup. Add ¼ cup orange juice and 1 teaspoon lemon juice after sauce is thickened and cooked.

Brown Sugar Sauce

½ cup brown sugar, firmly packed
1 tablespoon cornstarch
⅛ teaspoon salt
1 cup warm water
1 tablespoon butter
1 teaspoon vanilla

Combine sugar, cornstarch and salt in saucepan. Add warm water gradually, stirring constantly. Cook over low heat, stirring constantly, until thick and smooth (about 5 minutes). Remove from heat, add butter and vanilla. Serve hot.

YIELD:—Approximately 1 cup sauce. Sufficient for 4 servings.

Vanilla or Nutmeg Sauce

Make as for Brown Sugar Sauce. Substitute white sugar for brown sugar. Increase butter to 1½ tablespoons and vanilla to 1 teaspoon. Add ¼ teaspoon nutmeg.

Foamy Sauce

1 egg yolk
½ cup light corn syrup
1 teaspoon vanilla
1 teaspoon almond extract
1 egg white

Beat egg yolk until light and thick. Add ¼ cup corn syrup gradually while beating. Beat egg white until stiff but not dry. Gradually add remaining corn syrup while continuing to beat. Combine the mixtures by folding carefully together. Fold in flavourings and serve.

YIELD:—1½ cups sauce. Sufficient for 5 to 6 servings.

NOTE: If this sauce is left over, store in refrigerator until needed. The mixture will separate but if beaten vigorously before serving it can be used.

Foamy Lemon Sauce

Make as for Foamy Sauce. Substitute 1 tablespoon lemon juice and 1 teaspoon grated lemon rind for flavourings.

Hard Sauce

⅓ cup soft butter
1 cup fine granulated sugar
OR
1 cup firmly packed brown sugar
⅓ teaspoon lemon extract
⅔ teaspoon vanilla

Cream butter, add sugar gradually, continuing to beat until light and fluffy. Add flavourings, a little at a time, beating constantly. Pile lightly in serving dish and chill thoroughly.

YIELD:—6 to 8 servings.

NOTES: 1. To make fancy individual servings, put unchilled sauce through pastry tube, forming rosettes or swirls on a sheet of heavy waxed paper. Chill.
2. If desired, form into roll (2 inches in diameter), wrap in waxed paper and chill. Slice for serving.

Butterscotch Sauce

1 egg yolk, well beaten
¼ cup butter
¼ cup water
⅔ cup brown sugar
⅓ cup light corn syrup

Combine all ingredients in top of double boiler. Mix well. Cook slowly over boiling water until thick, stirring frequently. Beat well before using.

Chocolate Sauce

3 squares unsweetened chocolate
OR ½ cup cocoa
¾ cup warm water
3 tablespoons corn syrup
1 cup sugar
⅛ teaspoon salt
1 teaspoon vanilla
2 tablespoons butter
OR 4 tablespoons if cocoa is used

Add chocolate to water and place over low heat. Stir until blended. Add corn syrup, sugar and salt. Cook until sugar is dissolved and mixture is very lightly thickened, stirring constantly. Add butter and vanilla. (If cocoa is used, combine all engredients except butter and vanilla. Cook as above and add butter and vanilla at end of cooking.)

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Robin Hood
Gingerbread mix
JUST ADD WATER — MIX AND BAKE

Robin Hood
Gingerbread mix

Robin Hood

Gingerbread mix